





THE COUNTRY CLUB OF THE SOUTH

  **SEARED SESAME TUNA***
mango salsa, wasabi sour cream
and soy reduction...13
add avocado...1



STARTERS & SIDE SALADS

 CRISPY CALAMARI marinara dipping sauce.....	12
CRISPY PORK BELLY fried green tomatoes, bacon-tomato jam, jalapeño aioli, bacon gastrique, arbol vinaigrette and crispy kale.....	11
LOBSTER RAVIOLI crispy leeks and citrus cream sauce	13
 CLASSIC SHRIMP COCKTAIL black pepper cocktail sauce and grilled lemon	10
BAKED STUFFED ARTICHOKE HEARTS herb-blue cheese filling, buttered panko crust and sun-dried tomato cream.....	10
  DENNIS' SOUP chicken breast, jasmine rice, pico de gallo and cabbage.....	5
TRADITIONAL SIDE SALAD house, caesar, 360, wedge.....	6


ENTREE SALADS

 SCALLOPS & SPINACH* baby spinach, goat cheese, grape tomatoes, hard-boiled egg, toasted almonds, pan-seared sea scallops and bacon-sherry vinaigrette.....	22
GRILLED PESTO SALMON SALAD local greens, candied walnuts, cherry tomatoes, fresh mozzarella, kalamata olives, artichoke hearts, balsamic reduction and smoked tomato vinaigrette	19
SHRIMP PANZANELLA SALAD romaine lettuce, capers, olives, grape tomatoes, garlic croutons, roasted tomato vinaigrette and feta cheese	17
 GRILLED CHICKEN SUNBURST romaine lettuce, seasonal berries, mandarin oranges, blue cheese and toasted almonds tossed with poppyseed vinaigrette.....	15

FRESH CATCH SEAFOOD

PORCINI-CRUSTED SALMON* pan-seared and served with potato scallion cake, broccolini, cherry tomatoes and citrus butter sauce finished with herb oil	20
 TROUT AMANDINE* pan-fried with toasted almonds, French green beans, whipped potatoes and lemon butter sauce.....	19
 PEPPER-DUSTED SCALLOPS* pan-seared with creamy parmesan risotto, wilted spinach and saffron butter sauce.....	26
PAN-SEARED NORTH CAROLINA GROUPER* orzo, lobster and mascarpone risotto, micro-greens and lobster-tarragon jus	24
THAI PESTO GRILLED SHRIMP napa cabbage, soba noodle salad, broccolini and black sesame	19

STEAKS & CHOPS

SOUS VIDE NIMAN RANCH PORK CHOP* pan-seared with choice of sauce and two sides	34
 FIRE-GRILLED FILET MIGNON* fire-grilled, served with demi-glace and garlic herb butter	36
 BONE-IN RIBEYE* served with your choice of two sides	39
TENDERLOIN RAGU & GNOCCHI* seasonal wild mushrooms, garlic, marsala demi-glace and gruyère cheese.....	29
 GRILLED CHICKEN & MUSHROOM RISOTTO* creamy parmesan risotto, fresh herbs, garlic and brandy.....	18
RACK OF LAMB* plum tomato and barley, cucumber-mint salad, feta cheese, honey-rosemary vinaigrette	38

SIDE ITEMS

FIRE-GRILLED ASPARAGUS kosher salt and olive oil	5
BACON BRUSSELS SPROUTS applewood bacon and garlic.....	5
HERB GNOCCHI "A LA PARISIENNE"	5
TRUFFLE FRIES truffle salt, roasted garlic aioli and parmesan cheese.....	5
ROASTED MUSHROOMS	5
MASCARPONE & LOBSTER OZRO RISOTTO	5

 Gluten-Free  Member Favorite

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THE COUNTRY CLUB OF THE SOUTH

REDS

Bold. Complex.

GLASS

Tom Gore Vineyards Cabernet Sauvignon

Terrazas Reserva Malbec

Taken Red Blend Meritage

La Crema Pinot Noir

Ghost Pines Merlot

BOTTLE

Uppercut Cabernet Sauvignon

Meiomi Pinot Noir

Penner-Ash Pinot Noir

Taken Red Blend Meritage

Cuttings Cabernet Sauvignon

WHITES

Crisp. Refreshing.

GLASS

La Marca Prosecco

Joel Gott Sauvignon Blanc

Chateau Ste. Michelle Indian Wells Chardonnay

Castello Banfi San Angelo Pinot Grigio

Seven Falls Chardonnay

Rombauer Chardonnay

BOTTLE

William Hill Estate Chardonnay

Kim Crawford Sauvignon Blanc

Chateau Ste. Michelle Indian Wells Chardonnay

Castello Banfi San Angelo Pinot Grigio

Chandon Brut Classic Sparkling

LIBATIONS

seasonal. signature. experimental.

BLUEBERRY MOJITO *bacardi rum, lime, blueberries, mint, simple syrup, soda*

BASIL TEA TIME *absolut citron vodka, lemon, mint, basil, simple syrup, tea*

SPICY MULE *casa noble reposado tequila, triple sec, lime, jalapeño, ginger beer, tajin spice*

FOUNTAIN OF YOUTH *tito's handmade vodka, st~germain liqueur, lemon, sparkling wine, mint*

BOULEVARDIER *maker's mark bourbon, sweet vermouth, campari liqueur*

GRAPEFRUIT COSMO *deep eddy grapefruit vodka, triple sec, lime, cranberry*

SIDECAR *hennessy vs, grand marnier, lemon*

CUCUMBER GIN GIMLET *hendrick's gin, st~germain liqueur, lime, cucumber*

BREWS

Subject to availability and seasonality.

HANDLES

Terrapin Seasonal | Blue Moon Belgian White | Miller Lite

BOTTLES & CANS

Coors Light | Miller Lite | Corona Light | Blue Moon Belgian White
Heineken | Yuengling Lager | SweetWater 420 | Sierra Nevada Pale Ale
Gate City Brewing OTP Double IPA | Creature Comforts Seasonal
Michelob Ultra | Bud Light

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.